




## DESCRIPTION

Mormoreto 2015 presents itself with an opaque, intense ruby colour and a complex nose: red fruits such as blueberry and raspberry are followed by a balanced bouquet of black jasmine tea and toasted coffee bean with a light touch of vanilla. In the mouth the wine is fresh, complex, persistent and balanced. The tannins blend well with the body resulting in a wine that is velvety on the palate. The acidic component is noteworthy and joins elegantly with the alcoholic content. Tasted January 2018.

## VINIFICATION

Each variety ferments and macerates separately for 35 days in stainless steel at temperatures below 35°C (95°F), followed by 20 days of maceration on the skins. Malolactic fermentation: Immediately following initial fermentation. Maturation method: Hand-split oak barrels, partly new and partly once-used. Length of maturation 24 months in partly new and partly once-used oak barrels, followed by 6 months in the bottle.

## AWARDS

- 2018  Wine Spectator : 92/100

## ADDITIONAL INFORMATION

Grape variety: Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Sangiovese

Brand: Frescobaldi

Country: Italy

Region: Nipozzano

Area: Tuscany

Color: Red

Category: Wine

Flavor profile: Complex, Rich, Robust

